

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information	
Facility Name Pizza Hut-Viking Way (#23562)	Facility Type Food Service Establishment
Licensee Name ADF Mid Atlantic LLC	Facility Telephone # 304 263-8828
Facility Address 205 S Viking Way Martinsburg, WV	Licensee Address ,

Inspection Information		
Inspection Type Follow up	Inspection Date 05/24/2017	Total Time Spent 0.57

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Pepsi Cooler	
Pizza Prep	
Left side	
Right side	
Hot box	
Walkin	
Salad Prep	
Wing Cooler	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
FrontBucketDishmachin	ChemicalChemical				
e3BaySinkBackBucketPr	ChemicalChemicalC				
epBucket	hemical				

OPERATOR - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

Observed Critical Violations
Total # 0
Repeated # 13

ObservedNon-CriticalViolations

Total # 13

Repeated # 13

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Sides of the back freezers need cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION Gaskets need cleaned in all the refrigeration equipment

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Freezer door security opener needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Front door carry out side needs repaired, does close on it's own, threshold is keeping it open and becomes an entry point for pests.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Corners of walls in multiple areas need repaired, broken pieces and some areas repaired with duct tape.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Ceiling in the pizza area needs repaired, repairs made are not smooth and easily cleanable

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION Wall in carry-out needs repaired, duct tape is not smooth and easily cleanable

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Back handsink needs cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Bathroom exhaust fans need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Pizza hoods need cleaned, grease and dust

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Ceilings need cleaned in the back of the unit

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Fire extinguishers need cleaned, grease

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Air vents need cleaned in the unit

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 24

4-501.12 - CUTTING SURFACES

OBSERVATION: Salad cutting board needs bleached

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Inside the pizza cooler needs cleaned including the racks

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Entire scale needs cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Right dough cooler needs racks cleaned, old food hanging over cold dough

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Inside of the wing small freezer needs cleaned, including the racks

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Walk in cooler shelves need cleaned, old food stuffs stuck to the racks

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Left dough unit, food hanging from racks and entire unit needs cleaned inside

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Shelf above the pizza cooler needs cleaned, food and mold hanging off the shelf above the prep unit

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Plates stoded uncleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Clean pan racks need cleaned, dirt and grease hanging from the racks

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Outside of the pizza oven needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Stainless steel shelves in the pizza cooked side needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Drystock shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Green push racks need cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the back office freezers need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Green fryers basket shelves need cleaned, grease

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Wing sauce area and shelves need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Cook side pizza condiment racks need cleaned

5-501.116 - CLEANING RECEPTACLES

OBSERVATION: Receptacle used for inside trash needs cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Walls need cleaned in multiple areas of the unit.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned along the edges and in the corners of the kitchen areas

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Carryout shelves need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Top of the fryer hoods needs cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Back area, pipes and wiring needs cleaned, dust

Inspection Outcome

Permit Reinstated – Facility may reopen

Comments

Disclaimer

Person in Charge



elizabeth ennis

Sanitarian



Glenn GCO Ondick